

PATENT  
317.1030001

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

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AUG 22 2005

In Re Application of: )  
Eldon Roth )  
Serial No.: 10/780,255 ) Group Art Unit: 1761  
Filed: February 17, 2004 ) Examiner: Arthur Corbin  
FOR: METHOD FOR PRODUCING A )  
pH ENHANCED COMMUNITED ) Via Facsimile: 571-273-8300  
MEAT PRODUCT )

Mail Stop Amendment  
Commissioner for Patents  
P.O. Box 1450  
Alexandria, Virginia 22313-1450

RESPONSE TO OFFICE ACTION

This amendment is filed in response to the Office Action mailed April 22, 2005, in the above-identified patent application, and is filed within the first month after expiration of the three-month non-statutory period for response set in the Office Action. A petition for a one-month extension of time for response to the Office Action is filed herewith together with a credit charge authorization for the one-month extension fee.

Please amend the application as follows:

IN THE DISCLOSURE

1. Replace the paragraph beginning at page 1, line 7, of the disclosure with the following amended paragraph:

This application is a continuation of United States Patent Application Serial No. 09/965,337, filed September 27, 2001, and entitled "METHOD FOR PRODUCING A PH ENHANCED COMMUNUTED MEAT PRODUCT," now U.S. Patent No. 6,713,108, which is a continuation of U.S. Patent Application Serial No. 09/213,190, filed December 17, 1998, now U.S. Patent No. 6,389,838 B1, and entitled "APPARATUS AND METHOD FOR REDUCING MICROBE CONTENT IN FOODSTUFFS BY pH AND PHYSICAL MANIPULATION."

The Applicant claims the benefit of each of these applications pursuant to 35 U.S.C. §120. The entire content of each of these applications is incorporated herein by this reference. The entire content of U.S. Patent No. 5,871,795 is also hereby incorporated herein by reference. The content of U.S. Patent No. 5,871,795 was incorporated by reference in the parent application Serial No. 09/213,190.

2. Replace the paragraph beginning at page 9, line 3, of the disclosure with the following amended paragraph:

When ammonia gas is in contact with the initial meat product being processed, it is believed that the moisture in the meat product absorbs the ammonia gas to form ammonium hydroxide ( $\text{NH}_4\text{OH}$ ). The free hydroxyl ions from the ammonium hydroxide in the meat product produce the increased pH. It

1 will therefore be appreciated that the desired pH change may be accomplished by  
2 applying ammonia in any fluid form. That is, the ammonia may be applied as a  
3 gas which is absorbed in water in the initial meat product to form ammonium  
4 hydroxide solution, or the ammonia may be added in the form of ammonium  
5 hydroxide solution (aqueous ammonia) which mixes with the moisture in the  
6 initial meat product to produce the desired intermediate meat product having an  
7 increased pH with respect to the initial meat product.